

Coconut Rice Mango Phirni with hazel nuts and wolfberry



*The
Perfect Meal*

Episode 4

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- The Song of India -

Ingredients:

75 gm	Brown rice
100 gm	Coconut grated
50 gm	Mango (chopped)
10 gm	Hazelnut (chopped)
10 gm	Wolfberry
40 gm	Sugar
¼ tbsp	Green cardamom powder
500 ml	Milk

Method:

- 1) Grind the rice into fine granules and wash and soak it for 15 min.
- 2) Now in a pan heat the milk add soaked rice granules boil it then continued cooking on slow flame till rice granules are well cooked if needed add some water.
- 3) now add the coconut, wolfberry hazelnut and sugar mix it well till cook it for another 10-15 min now add the mango
- 4) Now pour it in glass let it cool garnish with hazelnut and wolfberry keep it for chilling in the chillier
- 5) serve chilled with fruits.